
Abstract

A process for producing fried starch-containing foodstuffs is described, comprising a thermal treatment resulting in gelatinization of starch, partial frying, cooling, optional freezing and optional finishing, wherein the foodstuff is subjected to a mechanical surface treatment between said thermal treatment and said partial frying. The mechanical treatment may consist of sanding, brushing, combined heat and pressure drop and other treatments. The foodstuff obtained has improved crispness, even after a holding time after finish frying.